



The unique features of Carnad products

- Clean label ingredient
- Amino-acid profile as meat
- High reaction flavor energy
- Umami and Kokumi reactions

Performance

- Add more natural savory notes of meat
- The content of free amino-acids responds with all flavor additives and create more taste complexity and more balanced flavor profile
- High process stability performance. Easy adjustment of wanted tasted profile and stable reaction throughout the shelf life of final products
- Replace or reduce the need of complex recipes and boost the flavor of each ingredient to better performance
- Booster of taste in low fat products. It stimulate the taste receptors back of the mouth and the tongue sidewalls, so the taste experience is richer, more succulent/juicy and longer lasting.
- Improve the sensory performance of juiciness, mouth feel and harmony
- Provide reactions which enhance the intensity of salty and sweet notes

Recommended dosage

Reaction flavor	0,2 - 0,6% liquid / 0,1 - 0,4% powder
Strong Umami effect	0,5 - 1,5% liquid / 0,2 - 0,8% powder
Flavor enhancer	0,5 – 2,0% liquid / 0,2 - 1,2% powder
Juiciness (meat products)	1,0 – 2,0% liquid / 0,3 - 0,5% powder

Dosages of shellfish and fish products can develop higher and higher performance up to 8% liquid / 3% powder